

PLATES

PORK BELLY “BLT” | 18

slow roasted berkshire pork belly, local green house tomato, chipotle aioli, artisan lettuce, brioche
kettle chips | 3

FARMSTEAD BURGER | 19

Kilgus beef, lemon aioli, artichoke and jalapeno whipped feta, berkshire bacon, citrus onion, artisan lettuce
fried egg add on | 3 kettle chips | 3

JAMBON BEURRE | 16

Kilgus farmstead ham, hand churned butter, PFF Chevre, cornichon, radish, toasted baguette
kettle chips | 3

FARM HASH | 16

mixed seasonal vegetables, two fried eggs, toasted baguette, chipotle aioli

BISCUITS AND GRAVY | 16

two house made chive and roasted garlic buttermilk biscuits, country style gravy made with Fischer Farms chorizo, fines herbs
fried egg add on | 3

CLASSIC BREAKFAST | 14

grilled paesano toast, 2 farm eggs, side of fruit
sausage patty or bacon add on | 4

SRYNIKI “SHORTCAKE” | 17

(GF) Two Ukrainian farmers cheese pancakes, fresh strawberry compote, chantilly cream

SMOKED TROUT RILLETTE | 22

cured and smoked ocean trout, trout roe, creme fraiche, dill, shallot, caper, finely sieved hard boiled egg, kettle chips

BRUNCH SALAD | 17

artisan lettuce mix, oven roasted tomatoes, bacon, hard boiled eggs, citrus red onion, radish, miso garlic brioche croutons, green goddess dressing

SIDES

BACON | 4

3 pieces Kilgus bacon

BREAKFAST SAUSAGE | 4

2 Kilgus Berkshire pork sausage patties

SIDE OF TOAST | 5

toasted baguette, butter, jam

SEASONAL FRUIT | 6

ask server

PARFAIT | 6

PFF goat's milk yogurt, house granola, seasonal berries

ELDERBERRY TART | 8

multigrain crust, elderberry, raspberry

CHEF'S SEASONAL PASTRY | 6

ask server

APPLE CIDER

CROUGHNUT | 4

BOARDS

CHARCUTERIE AND CHEESE / 26

cured meats, PFF cheeses, house-made pickled vegetables, jam, olives, mustard, grilled bread, crackers

PRAIRIE FRUITS CHEESE PLATE / 16

PFF cheeses, house-made pickled vegetables, jam, local honey, crackers

BAKED BLOOMY / 17

PFF bloomy rind cheese, grilled focaccia, kumquat marmalade, toasted cashew, local honey, herb salad, pickled fennel

CHÈVRE EN CROUTE / 20

PFF chèvre, puff pastry, Luna's Farm oyster mushroom conserva, olive tapenade, preserved lemon

Please allow additional time to bake from fresh.

An 18% service charge will be included on all checks in support of the entire farm team.

Please inform your server of any dietary restrictions or allergies; consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.